



Virginia Green Restaurants

Profile:



The Java Shack Arlington, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Events** have been thoughtfully planned and designed to minimize the event's impacts on the environment. This event has met the established "core activities" for *Green Events* and has committed to communicate its activities to its participants. Below is a list of this event's "green" activities that participants can expect.

The Java Shack

The Java Shack is Arlington's Original Coffeehouse, a true community coffeehouse. The Java Shack opened in the spring of 1996 and has been an active partner in the community from day one. It has been honored with numerous awards over the years, including; "Arlington's Small Retail Business of the Year, Best Coffee Shop, Human Services of NOVA Corporate Award" along with many others. It is proud to be leading the efforts in helping the Restaurant industry move toward a more environmental business.



Virginia Green Activities. When visiting the Java Shack, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Glass, Steel Cans, Plastic, Newspaper, Cardboard, Fluorescent Lamps, Batteries, Electronics Equipment,
 - Recycle Coffee Grounds (5-10 lbs/day donated to create high energy burning logs and for composting bins)
 - Compost excess food waste
 - Track overall waste bills
 - Effective food inventory control to minimize wastes
 - Organic and sustainable-grown foods
 - Use non-bleached napkins and coffee filters
 - Use recycled-content paper towels and toilet tissue
 - Screen-based ordering system
 - Encourage suppliers to minimize packaging and other waste materials
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory

- Use least toxic materials
- Print receipts only at the customers request
- ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
 - Disposable containers made from bio-based, recycled content, or compostable
 - Give re-usable tumblers to regular customers to reduce paper cups
- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - No grease used
- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High efficiency dishwashers
 - Encourage dry cleanup over water-based
 - Low flow toilets and low flow restrictors on faucets and showerheads
 - Effective landscape management plan
- ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Track overall energy bills
 - Purchase **EnergyStar** computers and appliances
 - Use ceiling fans and natural lighting
 - High Efficiency Heating and Air Conditioning (HVAC)
 - Scheduled preventive maintenance on HVAC
 - High efficiency compact fluorescent light bulbs in all canned spotlights
 - High efficiency fluorescent ballasts and lamps
 - Thermal rated windows and/or tinting
 - Inclusion of “green meetings” in marketing packages

For more information on **The Java Shack**, see www.javashack.com
or contact Dale Roberts at Dalejroberts@hotmail.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

